

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/14/2015 **Business ID:** 115859FE
Business: PRICE CHOPPER

7600 STATE AVE
KANSAS CITY, KS 66112

Inspection: 77001433
Store ID:
Phone: 9132998298
Inspector: KDA77
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/14/15	11:00 AM	03:00 PM	4:00	0:15	4:15	0	
Total:			4:00	0:15	4:15	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 9 Priority foundation(Pf) Violations 3

Certified Manager on Staff p

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present p

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p
8. Adequate handwashing facilities supplied and accessible.			p
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			..	p	p	..
<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In deli department, opened package of commercially processed RTE ham without a date on packaging when opened. PIC was unaware of open date. In bakery, opened carton of whipping topping without a date on carton when opened. PIC was unaware of open date. Corrected on-Site, COS discarded.]</i>						
	3-202.15	<i>Pf - FOOD packages shall be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. [One can of beets in walk in cooler of deli area with dent to seam to top of can severe enough to compromise integrity of contents. COS held for credit.]</i>						
12. Required records available: shellstock tags, parasite destruction.			p
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	p
<i>Fail Notes</i>	3-302.11(A)(1)(b)	<i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [In reach in coolers for hot dogs/sausage, package of RTE hot dogs stored next to package of ready to cook sausages without a barrier in between foods.]</i>						
14. Food-contact surfaces: cleaned and sanitized.			..	p	p	..
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In deli area on shelving by meat slicers, 6 plastic containers stored as clean with visible food debris on surface. In back deli area, on shelving for clean dishes, 6 metal pans stored as clean with visible food debris on surface. COS rewashed. Cutting board in deli area on counter over storage for clean equipment soiled with visible food debris buildup on edge of board.]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			p
17. Proper reheating procedures for hot holding.			p
18. Proper cooling time and temperatures.			p
19. Proper hot holding temperatures.			..	p
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>								

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	3-501.16(A)(1)	<i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Broccoli cheese soup in steam table top out for consumers at 123F.]</i>
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20. Proper cold holding temperatures. .. p

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes	3-501.16(A)(2)	<i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In deli area cooked wings in cold hold unit for consumer self service, bbq wings at 45F. PIC stated they were out there since morning service and should be in deep metal pans.]</i>
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21. Proper date marking and disposition. .. p

Fail Notes	3-501.18(A)(3)	<i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1. [In to go dinner display case in deli dept, triple cheese twice baked potatoes dated with a discard date of 6/23. Food dated over 7 days. COS redated to 6/19 as discard date.]</i>
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22. Time as a public health control: procedures and record. p

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods. p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered. p

Chemical	Y N O A C R
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25. Food additives: approved and properly used. p

26. Toxic substances properly identified, stored and used. .. p

Fail Notes	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [In back hallway by meat department, spray bottle of windex per label stored on shelving unit next to foam trays to be used to hold raw meat. In bakery dept, bucket of sanitizer solution per label stored on prep table top next to packages of cookies. COS moved.]</i>
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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Fail Notes	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[In bakery, bottles of heavy duty detergent and sanitizer stored over the sanitized dish drain board.</i></p> <p><i>Bucket of sanitizer per label stored on prep table top over containers of frosting. Bucket of sanitizer stored on prep counter over plastic wrap on shelf below. COS moved buckets]</i></p>
	7-208.11(B)	<p><i>P - First Aid Supplies (Storage) First aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i></p> <p><i>[In bakery, First aid kit stored on wall over buckets of struesel topping and strawberry filling, bottle of sprite and cooking spray. COS removed food.]</i></p>
	7-301.11(B)	<p><i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[On end cap on sales floor, Era laundry detergent stored on shelving over paper towels.]</i></p>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. . p

33. Approved thawing methods used.

p

34. Thermometers provided and accurate.

p

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

p

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

p

This item has Notes. See Footnote 3 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display.

p

38. Personal cleanliness.

p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
39. Wiping cloths: properly used and stored.			p
40. Washing fruits and vegetables.			p
Proper Use of Utensils			Y	N	O	A	C	R
41. In-use utensils: properly stored.			p
42. Utensils, equipment and linens: properly stored, dried and handled.			..	p
Fail Notes	4-903.11(A)	Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Utensils stored as clean in drawer with food debris in bakery area. COS cleaned.]						
43. Single-use and single-service articles: properly used.			p
44. Gloves used properly.			p
Utensils, Equipment and Vending			Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items			p
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items			..	p
Fail Notes	4-501.11(B)	EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. [Seal on milk reach in cooler door was not intact.]						
46. Warewashing facilities: installed, maintained, and used; test strips.			..	p
This item has Notes. See Footnote 4 at end of questionnaire.								
Fail Notes	4-302.14	Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [No strips for quat in deli area. PIC stated they were on order as they were dropped in water a few days ago. COS supplied from other areas of store.]						
47. Non-food contact surfaces clean.			..	p
Fail Notes	4-601.11(C)	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [White mold buildup on cart used in produce to transport melon prepped on site. COS cleaned. Meat case tracks in deli area soiled with food debris buildup. Under sliding doors to hot case in deli area, food debris buildup on bottom surface of unit.]						
	4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Underside and backsplash of mixer in bakery soiled with food debris buildup.]						
Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			p
49. Plumbing installed; proper backflow devices.			p
This item has Notes. See Footnote 5 at end of questionnaire.								
50. Sewage and waste water properly disposed.			p
51. Toilet facilities: properly constructed, supplied and cleaned.			p
52. Garbage and refuse properly disposed; facilities maintained.			p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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53. Physical facilities installed, maintained and clean.

p

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations

.. p

<i>Fail Notes</i>	8-304.11(A)	<p><i>Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS.</i></p> <p><i>[Current license not posted, expired license from 3/15 posted in customer service area.]</i></p>
	K.S.A. 65-657(b)	<p><i>The following acts and the causing thereof within the state of Kansas are hereby prohibited: The adulteration or misbranding of any food, drug, device or cosmetic.</i></p> <p><i>[4 boxes Advil allergy and congestion expired 12/14, 2 boxes Sunmark Omeprazole expired 5/15 on shelf for retail sale in pharmacy area. COS removed from retail sale, held for credit.]</i></p>

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Hot holding
rotisserie chicken in hot case at 140F, corn at 144F, fried chicken at 150F
tomato soup at 135F

Footnote 2

Notes:

Cold holding
in deli area: pasta salad at 41F, pasta salad 2 at 37F, turkey meat at 40F, cooked chicken at 40F, meatloaf at 41F
in walk in cooler, raw chicken at 38F
in walk in cooler 2, chicken (cooked) at 41F, cooked wings at 41F, fried chicken at 40F
cheese wall in deli, cheese at 36F, 40F, 38F; to go dinner wall, chicken dinner at 41F, pasta dinner at 35F
Salad bar, cut romaine lettuce at 42F, cooked breaded chicken at 41F, turkey at 40F, cottage cheese at 42F, tomato at 42F, pasta salad at 42F. ***Discussed with PIC of deli about overstocking salads, foods in the deli area.
frozen foods frozen in all coolers in store
hamburger in meat room walk in cooler at 38F, 32F
milk in walk in cooler (dairy) at 35F, 36F, eggs at 36F
in reach in cooler doors, yogurt/40F, butter/42F, ham/38F, bologna/40F, bacon/35F, cheese/40F
meat wall: pork/39F, steak/42F, chicken/40F
in starbucks reach in cooler, milk at 39F, 37F
in seafood dept, salmon at 40F, shrimp at 40F

Footnote 3

Notes:

Contracted pest control comes monthly

Footnote 4

Notes:

Strips for quat in bakery, starbucks, seafood, meat. 200ppm quat in deli and starbucks.

Footnote 5

Notes:

Handsink in deli at 130F, handsink in meat room at 100F, produce 101F, bakery 113F
handsink in toilet rooms up front, 101F (W), in back 101F (M), 106F (W)

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/14/2015 **Business ID:** 115859FE
Business: PRICE CHOPPER

7600 STATE AVE
KANSAS CITY, KS 66112

Inspection: 77001433
Store ID:
Phone: 9132998298
Inspector: KDA77
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/14/15	11:00 AM	03:00 PM	4:00	0:15	4:15	0	
Total:			4:00	0:15	4:15	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/24/15

Inspection Report Number 77001433

Inspection Report Date 06/14/15

Establishment Name PRICE CHOPPER

Physical Address 7600 STATE AVE City KANSAS CITY

Zip 66112

Additional Notes
and Instructions

Follow up scheduled for 6/24 or after

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/14/2015 **Business ID:** 115859FE
Business: PRICE CHOPPER

7600 STATE AVE
KANSAS CITY, KS 66112

Inspection: 77001433
Store ID:
Phone: 9132998298
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06/14/15	11:00 AM	03:00 PM	4:00	0:15	4:15	0	
Total:			4:00	0:15	4:15	0	

ACTIONS

Number of products Voluntarily Destroyed 1

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product ham Qty 4.5 Units lbs Value \$ 20.00

Description not date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

KANSAS DEPARTMENT OF AGRICULTURE EGG INSPECTION

Insp Date: 6/14/2015 **Business ID:** 115859FE
Business: PRICE CHOPPER

7600 STATE AVE
 KANSAS CITY, KS 66112

Inspection: 77001433
Store ID:
Phone: 9132998298
Inspector: KDA77
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/14/15	11:00 AM	03:00 PM	4:00	0:15	4:15	0	
Total:			4:00	0:15	4:15	0	

FULL OR LABEL INSPECTION

TYPE OF INSPECTION LABEL

CARTON INFORMATION

USDA/EPIA # _____ Or KS PERMIT # P-1219

LABEL NAME Best Choice CASE TEMPERATURE (° F) 37

BRAND NAME Rose Acres Farms COOLER TEMPERATURE (° F) 35

MANUFACTURER ADDRESS PO BOX 1250

MANUFACTURER CITY Seymour STATE IN ZIP 47274

DISTRIBUTED BY _____

DISTRIBUTER ADDRESS _____

DISTRIBUTER CITY _____ STATE _____ ZIP _____